

TITLE

PRODUCT MADE BY RECOVERING BONE AND OIL
FROM ANIMAL BYPRODUCTS

CROSS-REFERENCES TO RELATED APPLICATION

5 This application is a divisional of United States
application serial number 09/574,368 filed May 19, 2002 and
now allowed.

INTRODUCTION

10 This invention relates to a product produced by
recovering bone and/or oil from animal byproducts and, more
particularly, to a product produced by recovering oil and/or

bone from marine byproducts using a relatively low temperature digestion process.

BACKGROUND OF THE INVENTION

In endproducts produced from animal byproducts, particularly marine byproducts, it may be desirable to remove the oil and/or bone from the byproducts during processing through to the endproduct. This is so because if the endproduct is a feed or food product or additive, the presence of bone will increase ash content which adversely affects nutritional value in some instances. In addition and in many cases with certain marine species, the presence of bone during digestion causes deposits in the digestion tank which are difficult to efficiently remove. Likewise, the presence of oil or a certain amount of oil in an endproduct such as an aquafeed may not be required or may not be required in quantities within the byproducts. The oil removed can be useful and valuable for other purposes.

In our United States Patent 6,056,981 (May 2, 2000) and our co-pending United States applications s/n 09/020,695 and 08/740,004, now allowed, the contents of

which are incorporated herein by reference, there are described certain advantages if the endogenous enzymes and other nutrients in marine related organisms can be used during hydrolysis by applying relatively carefully
5 controlled conditions including lower temperatures so that the naturally occurring enzymes and other nutrients are not destroyed and which will allow the hydrolysis of the organisms to occur. It is contemplated that the natural hydrolysis of a marine organism may be superior to that
10 caused by the artificial adding of exogenous enzymes.

A problem faced by the producers of endproducts using a base of marine byproducts is the removal of oil from the byproducts if the oil or a percentage of the oil is not needed in the endproduct, such as an aquafeed and which oil,
15 when removed, may well be valuable for other purposes.

Many proposals have been made in attempting to efficiently and expediently extract oils from fish wastes. One technique disclosed in 1931 by Leim at the Atlantic Fisheries Experimental Station taught that freezing the
20 livers of cod and pressing the livers thereafter would allow a greater quantity of oil to be obtained than when the

livers were steamed resulting in oil coming to the surface and being skimmed therefrom. A further and somewhat unique proposal disclosed in United States Patent 2,473 453

(Shropshire) taught that subjecting ground fish liver to a
5 high power compression wave vibration would bring about the release of the oil. These techniques, however, did not contemplate any utility for the product following the removal of the oil.

Steaming the fish livers prior to the removal of
10 oil has been contemplated as being beneficial because of the presence of active enzymes in the livers. These enzymes were seen as destroying the product unless they themselves were destroyed or inactivated. The method of destruction of the enzymes was to heat the product and/or the oils after
15 extraction to relatively higher temperatures thereby inactivating the enzymes or causing "sterilization" of the enzymes. This high temperature process is used to the present date because it continues to be considered that the naturally occurring enzymes and other nutrients are not
20 beneficial.

Therefore, present techniques for recovering bone

and oil from marine byproducts generally utilise a high temperature process when the oil and/or the bone is separated from the other byproducts. The high temperatures cause destruction of the enzymes and other nutrients in the byproducts which could otherwise be useful as will be described hereafter.

A further problem with existing techniques is that if enzymatic digestion of the marine byproducts is allowed to take place, emulsification of the oils in the byproducts will occur. If oils emulsify, it is considered that the separation of the oils from the product is not possible. It has been found by the applicant, however, that carefully controlling the digestion time and the pH of the product during digestion and by maintaining a relatively low temperature of the product during the digestion step, it is quite possible to extract the oil by appropriate centrifugation following digestion.

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SUMMARY OF THE INVENTION

According to one aspect of the invention, there is

provided a product made by removing oil from animal
byproduct material and comprising the steps of warming the
temperature of said animal byproduct material to a
temperature of less than 95 deg.C., digesting said animal
5 byproduct material in a first digesting step to
substantially liquify said animal byproduct material and
centrifuging said animal byproduct material to remove said
oil.

According to a further aspect of the invention,
10 there is provided a product made by removing bone from
marine byproduct material and comprising the steps of
warming said ground marine byproduct material to a
temperature less than 95 deg.C. and deboning said ground
marine byproduct material.

15 According to yet a further aspect of the
invention, there is provided a product made by recovering
bone and oil from marine byproduct material and comprising
the steps of grinding said marine byproduct material to
reduce the size of solids therein, warming said marine
20 byproduct material to a temperature of less than 70 deg.C.,
deboning said warmed marine byproduct material, digesting

said marine byproduct material to substantially liquify said marine byproduct material and centrifuging said marine byproduct material following said digestion to remove said oil.

5 According to still yet a further aspect of the invention, there is provided a product made by removing oil from animal byproduct material and comprising the steps of warming the temperature of said animal byproduct material to a temperature of less than about 95 deg. C. and higher than
10 about 55 deg. C., incubating and digesting said animal byproduct material in a first incubating and digesting step using the naturally occurring endogenous proteolytic enzymes of said animal byproduct material to liquefy said animal byproduct material and centrifuging said liquefied animal
15 byproduct material to remove said oil.

 According to still yet a further aspect of the invention, there is provided a product made by removing bone from marine byproduct material comprising the steps of warming said marine byproduct material above the temperature
20 of digestion naturally occurring in said marine byproduct material and which digestion utilises endogenous enzymes and

occurs at a pH of above about 6.2 and at pH of less than about 8.5, said marine byproduct material being warmed to a temperature of less than about 95 deg. C. and higher than a temperature of about 55 deg. C. and subsequently deboning
5 said byproduct material.

According to yet a further aspect of the invention, there is provided a product produced by recovering bone and oil from marine byproduct material comprising the steps of grinding said marine byproduct
10 material to reduce the size of solids therein, warming said marine byproduct material to a temperature greater than that wherein naturally occurring digestion takes place but less than 70 deg. C. and higher than about 50 deg. C., deboning said warmed marine byproduct material, incubating and
15 digesting said marine byproduct material in a first digesting step using the endogenous enzymes of said marine byproduct material to liquefy said marine byproduct material and centrifuging said marine byproduct material following said first digestion step to remove said oil.

BRIEF DESCRIPTION OF THE SEVERAL VIEWS OF THE DRAWINGS

A specific embodiment of the invention will now be described, by way of example only, with the use of a drawing in which the figure is a diagrammatic block diagram of the process used for separating bone and oil from the marine byproducts and forming the desired endproduct.

DESCRIPTION OF SPECIFIC EMBODIMENT

Referring now to the drawing, it will be understood that the separation from marine byproducts of bone and oil by way of a unique process are objectives of the present invention. It will also be understood that although the figure illustrates the flow chart for both bone and oil removal, it is contemplated that either the bone or oil removal may be done independently.

The process according to the present invention is generally illustrated at 100 in the figure. The process commences with the waste stream being selected at 101, the marine byproducts comprising the waste stream in the present instance. This wastestream is warmed to a temperature of

less than 70 deg.C. at 102. The heated product then passes
to a mechanical deboner 103 where the bone is removed for
further processing at 104. The now deboned material passes
to a digester 105 where the temperature, time and pH are
5 carefully controlled.

The digested product is then tested at 110 to
determine if the hydrolysis was satisfactory; that is, to
ensure there is a minimal amount of undigested protein. If
the hydrolysis was satisfactory, the product is then passed
10 to a centrifugal decanting step 114. If the hydrolysis is
not satisfactory, exogenous enzymes may be added at 111 and
the product heated to a further and higher temperature at
112. The exogenous enzymes will resist destruction or
inactivation at these higher temperatures and digestion will
15 continue at 113. The further digested product then proceeds
to a centrifugal decanting step 114 to remove the oil from
the digested product. The oil may then be further processed
at 131 as may be desired.

The product is then evaporated at 120 to a brix
20 20-80 at a temperature of 70 to 90 deg.C. if desired. Dry
vegetable protein may be added at 121 and the product may

then be co-dried at 122. The product is then packaged and stored at 123. Alternatively, the evaporation step 120 may be omitted with the product resulting from the removal of oil in the decanting step proceeding directly to either co-drying 122 or acid stabilization 124.

Further and alternatively, the liquid concentrate from the evaporation step 120 can be acid stabilised at 124 and then packaged and stored at 130.

In actual processing to date, satisfactory results have been obtained. Several are described in greater detail below:

EXAMPLE 1

The objective was to remove oil in the preparation of an aquafeed made from salmon viscera and the like. The composition of the raw material was approximately 10.9% protein, 18.2% fat, 63.0% liquid and 1.21% ash. 1.2 tons of salmon viscera was initially processed.

First, the material was ground. Subsequently to

the grinding step, the ground material was passed through a heat exchanger to bring the temperature to between 50-55 deg.C. The warmed material was then passed to a digestion tank where it remains digesting from 30 minutes to 2 hours. Thereafter, 200 g. of papaine per ton of viscera was added and the mixture was again heated this time to 60-65 deg.C. The second digestion step was carried out for 1 to 4 hours with a controlled pH of 6.2 to 6.8 after which the material was run through a centrifugal decanter to recover the oil. The liquid portion was recovered separately and evaporated to 50% solids and acid stabilized using formic acid to pH 3.9. Part of the oil was barrelled directly and a further portion of the oil was processed to remove impurities using a centrifuge.

This produced a final evaporated hydrolysate having 29.9% protein, 5.7% fat, 57.4% moisture and 2.67% ash. The final oil parameters were FFA<10%, peroxide value<1, tottox<1% and moisture <0.1%.

EXAMPLE 2

The objective was to process whole salmon and

remove bone in the preparation of a feed product intended as a pig feed.

Two and one-third($2 \frac{1}{3}$) tons of whole chum salmon having a proximate composition of 16% protein, 1.6% fat, 5 80.4% moisture and 1.0% ash was initially treated.

The salmon was ground and heated to 55 deg.C. with a heat exchanger. The warmed material was pumped through a Brown refiner to separate the bone. The remaining meat portion was directed to a digestion tank where it was kept 10 for approximately 1-2 hours at a controlled pH of approximately 6.6 to 7.2. Following this period, the contents of the digestion tank were re-heated to 62 deg.C. and 200 g/ton of papaine were added to the contents. Thereafter, the material was digested for an additional 2 ½ 15 hours. Following the digestion, the liquid was acidified with formic acid to pH3.9 and the product was evaporated. The final product had a proximate composition of 40% protein, 4% fat, 50% moisture and 2.5% ash.

EXAMPLE 3

The objective was to process rockfish offal and remove bone and oil in the preparation of an aquafeed.

Rockfish frames in the amount of 7-8 tons were initially
5 processed and had a proximate composition of 14.3% protein,
7.7% fat, 71.8% moisture and 1.8% ash.

The raw material was collected from filleting
lines and processed immediately while fresh. The offal was
ground and heated to 65 deg. C. using a heat exchanger. The
10 warmed material was pumped through a Brown refiner and the
bone was separated. The meat was pumped directly to a
centrifugal decanter to separate the oil. The liquid and
solids fractions from the decanter were recombined and
pumped into a digestion tank. The oil was further refined
15 via centrifugation. The solid and liquid portions were
remixed and 100-200g of papaine per ton was added to the
digest tank and the material was re-heated to 62 deg.C. The
digestion thereafter was carried out for 4-16 hours at a
controlled pH of 6.6 to 7.2. At the end of the digestion
20 process, the material was screened through 16 mesh screen
and the screened liquid was evaporated to 40-55% solids.

The proximate composition of the final product was 32.0% protein, 6.5% fat, 57.5% moisture and 2.5% ash.

EXAMPLE 4

5 The objective was to process seven(7) to eight(8) tons of rock fish offal to remove bones and oil in the preparation of fertilizer. The proximate composition of the initial product was 14.3% protein, 7.7% fat, 71.8% moisture and 1.8% ash.

10 The raw material was collected from the filleting lines and processed immediately. The offal was ground and heated to 65 deg.C using a heat exchanger. The warmed material was pumped through a Brown refiner to separate the bone. The meat portion was directly pumped from the refiner to a centrifugal decanter to separate the oil. The liquid
15 and solids fractions from the decanter were recombined and pumped into a digestion tank. A portion of the oil was further processed via centrifugation. 100-200 g. papaine per ton was added to the digestion tank and the product was re-heated to 62 deg.C. The digestion step was carried out
20 for 4-16 hours at a controlled pH of 6.6 to 7.2. At the end

of the digestion, the material was screened through a 60 mesh screen and the screened liquid was evaporated to 40% solids. The liquid product was supplemented with 60 Kg. of solid sulfate of potash (50%) per ton and stabilized to pH=3.5 with phosphoric acid. NPK values were N=4, P=2 and K=3.

EXAMPLE 5

The objective was to process seven(7) to eight(8) tons of stickwater for drip irrigation fertilizer. The stickwater had a proximate composition of protein 4.5%, fat 1.2%, moisture 88.5% and ash 0.8%.

The stickwater was warmed using a heat exchanger to 60-65 deg. C. The warmed material was transferred to a digestion tank and supplemented with 50-100g. papaine/ton of material. The digestion step was carried out for 4-16 hours at a controlled pH of 6.6 to 7.2. The material at the end of the digestion step was screened through a 170 mesh screen and the screened liquid was evaporated to 40% solids. The liquid product was supplemented with 60 Kg of solid sulfate of potash (50%) per ton and stabilized to pH3.5 with

phosphoric acid.

An analysis of the final product revealed 4% nitrogen, 1% potassium and 3% potassium.

The marine byproducts contemplated to be useful
5 with the process according to the invention include but are
not limited to all marine and fresh water fish,
elasmobranchs, hydrozoans, mollusks and crustaceans. It is
further contemplated that the process according to the
invention may be applicable to animal byproducts as well as
10 marine byproducts.

Many modifications may be made in the process
according to the invention. Although the time for the
digestion process in the examples described extends from
thirty(30) minutes to sixteen(16) hours, it is contemplated
15 the process could be as short as ten(10) minutes and as long
as forty(40) days depending on the byproducts intended to be
processed. Likewise, although the pH of the examples
extends between 6.2 and 7.2, it is contemplated that the pH
might range between 3.0 and 8.5, again depending on the
20 conditions present, including the material being processed.

Further, although the temperatures used as illustrative in the examples are 70 deg.C. or less, it is also contemplated that the digestion process could be carried out at somewhat higher temperatures, 95 deg.C. or less also being
5 contemplated.

In respect of warming the product, it is noted that the warming temperature is generally 70 deg.C. or less with the usual marine byproduct wastestream. However, if the level of endogenous enzymes is deficient for normal
10 digestion, exogenous enzymes may be added in which event, because the efficacy of such enzymes are more resistant to higher temperatures, the warming may take place to as high as 95 deg.C.

Many further modifications beyond those disclosed
15 herein will readily occur to those skilled in the art to which the invention relates and the specific embodiments described should be taken as illustrative of the invention only and not as limiting its scope as defined in accordance with the accompanying claims.